

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

HOUSE COCKTAILS

LYCHEE 76 18.50/24.50

Absolut Citron vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne. or upgrade to Perrier-Jouët Brut.

OLD CUBAN 18.50/24.50

Havana Club 7 year old rum, fresh mint, lime and sugar, shaken & topped with Père & Fils Brut Champagne. or upgrade to Perrier-Jouët Brut.

BLOOM & BLUSH 18.25/22.00

Sapling English raspberry vodka, lemon juice & Coates & Seely English sparkling rosé or upgrade to Lanson Le Rosé Creation French Champagne.

KIWIDO..... 16.50

Sapling English vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a lavender haze.

LIZZIE'S DAIQUIRI No.II 16.50

Havana Club 7 year old rum, maraschino, lime, sugar & Lizzie's favourite tiple, Dubbonet.

PEACH ON EARTH 16.50

Saint James rum agricole, spiced rum, peach purée, christmas spiced syrup, lime juice & pineapple.

WHISKY FJORDS..... 16.50

Nc'Neen single malt Scotch whisky, Brännland Iscider, bitters, sparkling water & a lemon zest.

MAI TAI 16.50

Havana Club 7 year old rum, S&W tiki rum blend, lime juice, apricot brandy & almond syrup. (contains nuts).

S&W GIN SLING 16.50

Sipsmith London Dry gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice & club soda.

VANILLA PASSION 16.50

Absolut Vanilla vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

VIRGIN COCKTAILS

STRAWBERRY FIELDS 7.50

Strawberry purée, pineapple, apple & lemon juice.

POM-POM 7.50

Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.

JASMINE PEACH 7.50

Peach purée, chilled jasmine green tea, lemon juice and a sugar. (caffeinated)

PRIM & PROPER (ABV 0.5%)..... 12.00

Sipsmith FreeGlider Non-alcoholic gin, two dashes of Angostura bitters, cucumber, mint, lemon and ginger ale garnished with a veritable bouquet of fruit.

BLOODY MARY MENU

THE CLASSIC 15.00

Tito's vodka, Worcestershire sauce, horseradish, Tabasco sauce, mustard, freshly squeezed lemon juice and seasoning.

RED SNAPPER..... 15.00

Sipsmith London Dry Gin, Cucumber, Worcestershire sauce, horseradish, Tabasco sauce, freshly squeezed lemon juice and seasoning.

SMOKY MARIA..... 15.00

Olmea Altos Tequila, Mezcal, lime juice, Worcestershire sauce, horseradish, green Tabasco tomato juice served with a Tajin rim.

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. Weights are approximate. *NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. For information regarding allergens in our dishes please ask a member of staff. All steak weights are pre-cooked and approximate. An optional 15% service charge will be added to your bill. All prices are inclusive of V28

BOTTOMLESS BRUNCH BEVERAGES

AVAILABLE FOR A MAXIMUM OF ONE AND A HALF HOURS WHILE HAVING A TWO COURSE MEAL (PRICE DOES NOT INCLUDE FOOD)

PROSECCO..... 26.00
Canal Grando

APEROL SPRITZ 39.00

CHAMPAGNE 59.00
Lanson Père & Fils

SET MENU

BRUNCH MENU

TWO COURSES - 28.00

THREE COURSES - 32.00

STARTERS

BURRATA
pumpkin purée, charred apricots

LOADED HASH
bacon, fried egg, sour cream, Parmesan, jalapeños

S&W MUFFIN
toasted muffin, beef patty, bacon, cheese

SMOKED SALMON
avocado & flatbread

MAINS

BRUNCH YORKSHIRE
steak ends, horseradish, roasted potatoes, caramelised onion

WAFFLE & FRIED SPICED CHICKEN
Nashville hot sauce & maple syrup

PAN-FRIED FILLET OF SEA BREAM
crushed ratte potatoes, charred leeks, corn velouté

RED WINE BRAISED BEEF
smoked bacon, mushroom, onion & mashed potato

250G NEW ZEALAND GRAIN-FED SIRLOIN
(£10 supplement)

DESSERTS

KEY LIME PIE
toasted meringue, coconut couscous, roasted pineapple

AMERICAN PANCAKES
chocolate sauce, fresh berries

FRENCH TOAST
orange & apple, crème fraîche

SELECTION OF ICE CREAM OR SORBET

WINES BY THE GLASS SPARKLING WINE 125 ML

LANSON PÈRE & FILS BRUT..... 18.50
Reims, Champagne

LANSON LE ROSÉ CREATION 22.00
Reims, Champagne

PERRIER-JOUËT GRAND BRUT 24.50
Épernay, Champagne

COATES & SEELY ROSÉ 18.25
Hampshire, England

CANAL GRANDO, PROSECCO 8.95
Veneto, Italy

WHITE WINE 175ML

L'ECLAT 'DOMAINE DE JOY',..... 9.95
Côtes de Gascogne, France

UMANI RONCHI 'VILLA BIANCHI' ... 12.25
Verdicchio, Marche, Italy

MARC BRÉDIF, VOUVRAY 15.65
Chenin Blanc, France (off dry)

TE MUNA, CRAGGY RANGE 15.95
Sauvignon Blanc, New Zealand

KENDALL JACKSON FAMILY 17.85
Chardonnay, Sonoma

SMITH & WOLLENSKY..... 19.60
Sauvignon Blanc, Napa

THOMAS LABILLE CHABLIS..... 20.15
Chablis, France

ROSÉ WINE 175ML

CÔTÉ ROSÉ, DOMAINE LAFAGE 9.95
Syrah Blend, Languedoc, France

PINK DIESEL 14.35
Grenache Blend, Provence, France

SIMPSONS 'RAILWAY HILL' 16.45
Pinot Noir, Canterbury

RED WINE 175ML

CHÂTEAU D'AGEL..... 11.00
Syrah Blend, Minervois, France

BERONIA RIOJA CRIANZA 12.75
Edición Limitada, Spain

HUNUC RESERVE, MALBEC 14.50
Domaine Bousquet, Uco Valley, Mendoza

LE COQ VOLANT 16.95
Grenache/Syrah, Côte du Rhône, France

LOUIS LATOUR, BOURGOGNE..... 18.50
Pinot Noir, Burgundy

FEDERALIST '1776' ZINFANDEL 20.95
Lodi, California

PASO D'ORO 22.75
Cabernet Sauvignon, Paso Robles

FINE WINE SERVED BY CORAVIN 175ML

'ABSTRACT', ORIN SWIFT 25.50
Petite Sirah/Grenache, California, 2021

SANFORD 28.95
Chardonnay, Sta Rita Hills, 2021

SANFORD 33.65
Pinot Noir, Sta Rita Hills, 2022

PIUS P.R.D...... 35.30
Cabernet Sauvignon, Paso Robles, 2022

RUTHERFORD HILL..... 37.50
Merlot, Napa Valley, 2021



Network: S&W Free WiFi

125ML SERVES AVAILABLE